1:Srinivas E-5 (1940-42)1952 AW5 Coorg AW5

Guḷika is different from Kūḷi which merely means a spirit or ghost. Kūḷis are troublesome spirits which cause illness, possess people, and have to be propitiated with offerings of food and drink. 776

XVI

The ancestral house has a special importance to a Coorg: he regards it as sacred, he is bound by very powerful ties to it, and he considers it the proper place where the marriage of a member should be celebrated and where his funeral should be performed. Even today the various branches of an *okka* gather together at the ancestral house during the harvest festival and during the Kāvēri festival. They also gather together for the festival of the local village-deity which may be held annually or biennially, and for the performance of ancestor-propitiation. 596 778 796

The house is swept and cleaned every day, and on special ritual occasions such as a festival or ancestor-propitiation, its walls are colour-washed, and the floor washed with a solution of cow-dung, a common purifying agent all over India. A festival is also a holiday, and the men abstain from agricultural work and perform festival tasks such as hanging up festoons of mango leaves on the lintel above the main door. Everyone has a bath and changes into clean clothes brought by the washerman. A festival also means a feast and the feast may be either vegetarian or non-vegetarian. All over south India the feasts which are a part of calendar festivals may not include non-vegetarian dishes—this is an idea implicit in Sanskritic Hinduism. Non-Brahmins usually prepare non-vegetarian dishes on the day following the feast. [354] • [262]

Coorgs follow other Hindus in preparing purely vegetarian dishes on festival days. Even the ancestors are offered vegetarian dishes at these calendar festivals. But on those occasions which are exclusively devoted to the worship of ancestors meat and pork dishes and arrack are the preferred offerings to them. Some village-deities again require offerings of non-vegetarian dishes and liquor at festivals in their honour. 796

Another aspect of calendar festivals needs to be referred to here: festivals such as the festival of arms and the harvest festival include games like shooting at a target, running a race, throwing a stone, &c. These games prove an occasion for the expression of the rivalry that exists between the *okkas* in a village or *nāḍ*. Such an 796 526 578

3:Iyer E-5 (no date) 1948 AW5 Coorg AW5

ed a passage to the immigrants from Malabar. From the above facts, it may be gathered that they were not an unmixed race. The house names of some of the Coorg families indicate Mysore, Tulus or Tamil origin. Their language, demon and ancestor-worship do tend to show that they belong to the Dravidian. Their traits are biologically useful and related to mental capacity and intellectual endowment. Their mountain habitat, climate, food and occupation are responsible for what they are at present, and these factors have differentiated them from the people of the plains. 174

Habitation

The Coorg houses are like those of the Nayars of Kerala. They are situated by the side of their paddy fields on a sheltering slope of Bane-land, surrounded by plantain trees, bastard sago, orange, jack and guava trees. A coffee garden and a small plot of land for the growth of vegetables are not absent on the Hittelmandala land. There is a small pond well stocked with fish. The position and type of building bear an analogy to those of the Nayars of Kerala. The approaches to the Coorg house strongly mark the design of fortification, and tradition goes back to a time of general feuds, when chief fought against chief and clan with clan. Deep trenches with high embankments are visible memorials to the warlike state of affairs in days gone by. These trenches intersect the mountainous district in every direction. 351 342 [171] [137] [245] [712]

A deeply cut passage paved with rough stones and overgrown with shady trees, its sloping side walls decked with a variety of ferns, leads one in angular lines to a doorway passing under an outhouse. Houses are located in the midst of their plantations remote from the public gaze. A paved courtyard is surrounded by stables, store rooms, and servants' quarters, in front of which is the main quadrangular building which has one storey and is raised about three feet from the ground. All the buildings are roofed with bamboo and thatched with rice straw which is annually repaired and renewed. There is an open square hall in the centre known as batte or nundumane, the four sides of which are provided with rooms for the inmates to occupy. In front of the building there is an open verandah which is the reception hall. It is raised and covered with a wooden plank almirah two or three feet broad, so as to form convenient seats for the male members and visitors. From it rise three or four wooden pillars square, round and tapering, and sometimes carved. The floor is well beaten with mud and cleaned with cowdung. The ceiling is of wood, arranged in small compartments. In some, the verandah is separated from the inner hall by a wall with a sort of window or lattice made of wood. It is a contrivance intended for the benefit of the Coorg women who are curious to see visitors. On the right side of the verandah there is a main [824] [356] 342 [237]

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

Auwa[1] at Almanda. The name of one was Timmaya, that of the other Máchu. Máchu had a son Ayappa whose son was Bollu, the father of Stephanas, the first Coorg Christian." 592 562 173

The culinary art of the Coorg women is not much appreciated by a European palate, which relishes less hot condiments and a more sparing use of oil and ghee. Meat, whether game, pork, mutton, fowl or fish is cut into small pieces irrespective of joints and made into a nourishing savoury curry, which, with a dish of boiled rice, seasoned with mango, lime, citron and Ambatti-pickle, makes to native taste an excellent meal. The Coorg women excel in preparing a great variety of pickle and chutney, also sweet preserves and sweetmeats. Their appams or níradóshe are relished even by Europeans. The kitchens of the Coorgs, which are inside the house, are remarkable for the cleanliness of the cooking-vessels in use. 252 262 [356]

The Coorgs generally take an early meal at 7 of rice-conjee seasoned with pickle or curds. At 10 they partake of a more substantial breakfast, consisting of boiled rice and curry. At 3 o'clock again conjee is taken as in the morning, and in the evening a hearty supper of boiled rice with vegetable or meat-curry and other condiments. Toddy of the Baine-mara (Caryota urens), also a kind of beer made of fermented rice, rice-brandy and arrack are the usual beverages, but lately the strongest European liquors have become only too familiar to the Coorgs at all hours of the day. 264 262 273 [177]

As is the custom with other Hindus, the Coorg women attend upon their lords and the male members of the house, before they sit down to their own separate meal. This selfish and unmanly custom greatly detracts from the charm of family life. The meals spread on brass plates, on low stools, are rather animal feeds than family gatherings round the social table. [562] [415] [352]

The Coorgs are very hospitable; no beggar goes away empty from their houses. A visit from Europeans is looked 574

[1] [Errata: This should read "Doddi-Auva" see corrigenda, Cat. 116, p. 493 -- Analyst]

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

356 574 The house and yard are generally kept clean and orderly, and the announcement of an approaching honored visitor sets at once the broom into activity and you may arrive just in time to see the retreating Coorg damsel and have to swallow the raised dust. However, the object is attained, you perceive what attention has been paid to you.

312 [515] A stone built deep well is usually in the compound or the water is fetched from a hole sunk by the side of the paddy-fields, and near the well is the hut for hot bathing.

357 574 564 361 264 The low caste servants have their huts at some distance from the Coorg house; the meals given them they eat on plantain leaves apart from their masters.

As already remarked the Coorg house is the domicile of all the male relatives with their wives and children belonging

591 423 to one parental stock. The landed property, or Jamma-pámi, is vested in the house and cannot be alienated from it, or

[476] divided amongst its members. The farm is cultivated by all

[241] the housepeople under the management of the master of the house, and the produce is divided amongst them after the Huttari feast. It often occurs, however, that an energetic member of the house or one in Government employment, acquires for himself some fields called Koppa, which are his own, and if sufficient for the support of his family, he may

591 423 178 live there and establish a new house. Others own a small coffee plantation or cardamom-garden, and these individual enterprises seem to be the natural transition to an impending general social reform—the breaking up of the great houses, and the independent establishment of each married couple residing near their own paddy-fields, and eating the fruit of their own labour. The indolent will then have to work for their subsistence or sink into misery, the industrious and thrifty will prosper, and after a period of no little angry strife a happier life of personal freedom and domestic felicity will be the inheritance of future generations. The only danger to be apprehended is the tendency of the rich houses absorb-

4: Richter M, G-5 (ca. 1856-1870) 1870 AW5 Coorg AW5

796 formance. The Huttari takes place on the full moon. Early
[824] in the morning before dawn, a quantity of Ashvatha (ficus religiosa), Kumbali and Keku (wild trees) leaves, some hundred of each for great houses, together with a piece of a creeper, called Inyoli, and some fibrous bark called Achchi, are collected and deposited in a shady place for the use of the evening.
[356] During the day, the house is cleansed, brass vessels are scoured, and every thing wears the appearance of a great holiday. Beggars come and are dismissed with presents.
[563] The Méda brings the Huttari basket, the potter the little Huttari pot, the blacksmith a new sickle, the carpenter a new spoon, the Holeya a new mat. Each carries off his Huttari
[787] portion of rice and plantains. The astrologer follows, to communicate the exact time of the full moon, and claims his share of the Huttari bounty. The cattle are washed and scrubbed, for once; the menial servants have an extra allowance of rice; breakfast and dinner are served to the family.
[515] At sunset the whole house prepares for a hot bath. The precedence is given to the person whom the astrologer has chosen in the morning for the ceremony of cutting the first sheaves. On his return from bathing, he repairs to the threshing floor, spreads the Huttari mat, and, while the rest are engaged in their ablutions, cuts the Inyoli creeper into small pieces, rolls each piece into an Ashvatha, a Kumbali and a Keku leaf, in the fashion of a native cherroot, and ties up the little bundle with a bit of Achchi fibre. All the bundles are placed in the Huttari basket. Now the women take a large dish, strew it with rice, and place a lighted lamp in it. This done, the whole household march towards the fields; the dish with the lamp is carried in front; the sheaf-cutter follows with basket and sickle in one hand, and a bamboo bottle of fresh milk in the other. Arrived at the chosen spot, the young man binds one of the leaf scrolls from his basket to a bush of rice, and pours milk into it. He cuts